

Prep Cook Job Description

The Gypsy's Truckstaurant is a fun environment where the staff and customers feel like family.

The Prep Cook will:

- Follow the prep list created by chefs to plan duties
- Label and stock all ingredients on shelves so they can be organized and easily accessible
- Measure ingredients and seasonings to be used in cooking
- Prepare cooking ingredients by washing and chopping vegetables, cutting meat etc.
- Undertake basic cooking duties such as reducing sauces, parboiling food etc.
- Prepare simple dishes such as salads, entrees etc.
- Maintain a clean and orderly kitchen by washing dishes, sanitizing surfaces, taking out trash etc.
- Ensure all food and other items are stored properly
- Comply with nutrition and sanitation guidelines

A successful candidate will have experience:

- Developing constructive working and interpersonal relationships with colleagues and customers
- Embracing new ideas and training in alignment with established policies and procedures
- As a critical thinker, communicator and problem-solver
- In the ability to perform calmly under pressure
- Being a team player with great interpersonal and communication skills
- With time-management skills, active listening
- In a customer-centric environment.

Pay rate:

\$14 - \$16 per hour

To apply, send an email to Ken Skrzysz, General Manager at info@gypsytruckstaurant.com with the following information:

Name

Cell Number

Email Address

The Title of the Position

A paragraph describing how your experience makes you a good candidate for the position.